PRESTO®

16-Quart Pressure Canner and Cooker

www.GoPresto.com

Designed for easy, confident home pressure canning.

The only canning method recommended safe for low-acid foods.

Doubles as a boiling-water canner.

- The only method recommended safe by the U.S. Department of Agriculture for canning vegetables, meats, poultry, and seafood.
- Doubles as a boiling-water canner for preserving fruits, jams, jellies, pickles, and salsa in half-pint and pint jars.
- Special air vent/cover lock allows pressure to build only when the cover is closed properly and prevents the cover from being opened until pressure has safely dropped. It also gives a visual indication of pressure inside the canner
- Constructed of warp-resistant heavy-gauge aluminum for fast, even heating.
- Handy as a large capacity pressure cooker.
- Works on regular and smooth-top ranges.
- Extended 12-year limited warranty.

- Deluxe pressure dial gauge registers the complete range of processing pressures. This precise measurement is especially important at higher altitudes.

Regular Mason Jar Capacity
Stock No. 01755

Half-Pints	Pints	Quarts*
12	10	7

** Pints and half pints only for boiling-water processing.*

- Includes canning/cooking rack and complete 76-page instruction and recipe book.

STOCK NO. 01755
Liquid capacity: 16 quarts, (15.1 liters)

Out of Box:	Width	Depth	Height	Weight
	17.25″	13.63″	11.75″	8.88 lbs

Individual: UPC# 075741017556

Qty.	Cube	Width	Depth	Height	Weight
1	1.52	14.81″	14.81″	11.94″	10.50 lbs

Master Pack:
Master pack quantity is a single unit.
See above specifications.

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